

34494 to 34496—Continued.

of an orange, but more easily separated. A small amount of intercellular tissue is usually present, and this must be carefully removed before the fruit is eaten, as it has an intense and disagreeable terebinthine flavor. Three or four of the cells will be found to contain no seeds, or at least only rudimentary ones, and can be eaten entire; the one or two cells which contain perfect seeds are usually larger than the rest, and the pulp adheres to the seed quite tenaciously. They are more difficult to handle. The flavor of the pulp resembles that of no temperate fruit; it is subacid or sometimes rather acid, aromatic, and very pleasant unless one happens to obtain a specimen not fully ripe, in which case there is a strong taste of turpentine; like most other Malayan fruits, however, this one has not become popular with Europeans. The duku is produced in small terminal clusters containing from two to five fruits. As the individual fruits do not ripen at the same time, they are picked separately, with the result that one rarely sees clusters of the fruit in the market.

"General form spherical, sometimes slightly oblate; weight averaging about 2 ounces; length 1 to $1\frac{1}{2}$ inches, thickness $1\frac{1}{4}$ to $2\frac{1}{4}$ inches; base slightly furrowed near the stem, rounded or sometimes tapering almost imperceptibly, cavity none; apex slightly flattened, stigmatic point a prominent, raised, brownish dot; calyx persistent, but usually remaining with the stem when the fruit is pulled from the tree; sepals five, small, dry, brownish; peduncle very stout and woody, covered with short, woolly hairs, bearing two to five sessile fruits; surface pubescent, sometimes slightly warty, covered with indistinct longitudinal furrowings; color dull, unattractive, brownish yellow, slightly darker near base; skin three-sixteenths of an inch thick, tough, leathery, separating readily from the flesh; cells five—two, three, or four imperfectly developed and containing only abortive seeds; seed coats membranous; flesh whitish, translucent, melting, very juicy; seeds one or two, perfectly developed, of variable size, oval, flattened, and somewhat irregular in outline; flavor subacid, much superior to that of the langsat. The langsat varies from the above description in being oval, produced in large clusters, and having a much thinner skin, by which characters it can be immediately distinguished. It is fully described as follows: General form oval to roundish oval; weight averaging not more than 1 ounce; length 1 to $1\frac{1}{2}$ inches, thickness $\frac{3}{4}$ to $1\frac{1}{4}$ inches; base rounded, cavity none; apex rounded, crowned by a hard, short, brownish point; calyx persistent, sepals five, small, brownish; peduncle medium stout, woody, covered with short hairs, and bearing 5 to 20 sessile fruits; surface slightly wrinkled longitudinally; tomentose; color dull brownish yellow, slightly darker near the base; skin rather tough, thin, and leathery, separating readily from the flesh; cells five—two, three, or four imperfectly developed and containing only abortive seeds; flesh whitish, translucent, melting, juicy; seeds, one or two perfectly developed of variable size, oval, flattened, sometimes rather irregular in outline, seed coats membranous; flavor subacid, not very agreeable, as it is somewhat terebinthine.

"During its season the langsat is quite common in the Manila markets and sells at a good price. A cluster of the fruits looks not unlike a cluster of loquats, except in the less attractive color.

"It is a medium-sized, rather slender tree, native of the Malay Archipelago. The compound leaves are made up of six or eight oblong-lanceolate glabrous leaflets about 4 inches in length and $1\frac{1}{2}$ inches in breadth, the petiole very short. Except in the difference in the size of the fruit clusters, the two forms are, as far as could be ascertained, practically the same in characters of growth and foliage."